



LA LINIÈRE
BAR À MANGER

MENU

Cooking is an art and any art requires patience



DISCOVER OUR PARTNERS

With quality in mind, we opted to work with the below selected local partners, each an expert in their field. If you enjoy their products, don't hesitate to pop by their store!

Uguzon Cheesemonger - 4000 Liège	1.1 km
Brasserie C Curtius Beer - 4000 Liège	1.1 km
Boulangerie Jean-Pierre Bread, Pastries - 4000 Liège	1.5 km
J.Camus Cured meats, Olive oil - 4030 Grivegnée	3.7 km
Boucherie Charcuterie Vanderbyse Meats, cured meats - 4340 Villers-L'Évêque (Awans)	15,2 km

WELCOME

"Fresh, local, homemade", this is our philosophy.

Thanks to our partnerships with trusted suppliers and local artisans, we offer you an authentic cuisine based on quality products, practicing the shortest possible circuits.

Let yourself be charmed by our menu served in a friendly spirit of "bar à manger".
Test your tastebuds with our dry-aged meats or the current chef suggestions, or enjoy the taste of tradition with classics such as our Liège meatballs.

We are proud to welcome you in a building steeped in history, successively a convent of the Order of Recollectines founded in 1695 and then a linen spinning mill until the 1930s. Many traces of this rich heritage remain, including our magnificent, vaulted room and our terrace overlooking the garden, whose walls formerly formed the perimeter of the cloister. Not to mention our name, chosen as a tribute to our industrial past!

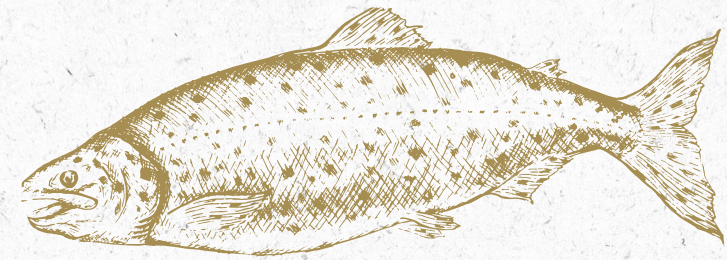
Thank you for your visit and see you soon, for another drink, a meal or your celebrations.

La Linière team

We work with fresh and seasonal products, thank you for your understanding should any preparations be unavailable today. The ingredients used within each dish may change. If you are allergic, please reach out to a member of staff.











BOARDS



Cold meats board	€ 27,00
Antipasti board 	€ 26,00
Smoked dry-aged Holstein board	€ 28,00
Slice of mature cheese according to arrival 	€ 19,00
Mixed Board	€27,00

All our boards are served with bread and extra virgin olive oil.
Our boards are recommended for 2 people.

TO START

Vitello tonnato   	€17,00
Pan-fried foie gras with rhubarb & passion fruit   	€18,50
Salmon Gravlax  	€18,50
Suggestion of the day	€19,00



MEATS

EVERY WEEK WE OFFER YOU A SELECTION OF MATURED MEATS PROPOSED IN OUR FRIDGE.

Entrecôte – Chef's choice +/-300 gr	€ 45,00
Pure beef tenderloin +/- 250 gr	€ 38,50
Pluma Iberica	€ 27,00
Sirloin	+/- € 15,00/100 gr

For optimal taste, our meats are served blue or rare.

1 sauce of your choice included: Béarnaise 🍷🍴 - Mushroom 🍄🍴

- Green Pepper 🌶️🍴

French fries and seasonal salad 🍟🥗 included.

Additional homemade sauce of choice €4,00

Additional mayonaisse or ketchup €1,00



MAIN COURSE

Filet mignon of pork, chanterelles, pommes dauphines, Brandy sauce 🍷🌿🥄	€ 35,00
Sea bass with ratatouille-style vegetables 🐟	€ 33,00
Octopus, taggiasca olive purée, sauce vierge 🐟	€ 30,00
Vegan plate with purée	€ 23,00
Suggestion of the day	€ 30,00

CLASSICS

Salad Cesar 🍷🌿🥄	€ 20,00
Goat's cheese salad 🌿🥄🍷	€ 19,00
Scampi salad 🐟🍷🥄🍷	€ 21,00
*Liège meatballs 🍷🌿🥄🍷🍷	€ 19,00
*Homemade « Vol au Vent » with puff pastry 🌿🥄🍷	€ 19,00
*Dry aged burger and marrow 🌿🍷🍷	€ 21,00
*Homemade beef tartare « Américain » 🍷🌿🥄	€ 21,00
Sole meunière upon availability 🐟🥄	€ 25,00
*All our classics are served with homemade fries, seasonal salad and mayonnaise.	
Additional mayonnaise or ketchup	€ 1,00



DESSERTS

Iced laquement 🍌🌿🥛	€12,50
Gourmet coffee 🥛🌿	€12,00
Chocolate fondant 🍌🌿🥛	€11,00
Crêpe Suzette 🍌🌿🥛	€11,00
Liège waffle and vanilla ice cream 🍌🌿🥛	€11,00
Plate of mature cheeses 🌿🥛🍷 from the local artisan 'maison Uguzon'	€14,00

FOR THE LITTLE ONES

Grilled steak haché / French fries / seasonal salad	€ 10,00
1 Liege meatball, french fries, seasonal salad 🌿🍌🥛🍷🥛	€ 10,00
Seasonal fish fillet and vegetables 🐟🥛	€ 12,00
Ham and cheese pasta 🌿🥛	€ 8,00





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